

# AMARILLO SH IPA #14b

- Gravity **16.6 BLG**
- ABV ---
- IBU **83**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **86.5 %**
- Liquor-to-grist ratio **3.18 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - pilzneński	2.5 kg (75.8%)	81 %	3.3
Grain	Bruntal - Pale ale	0.5 kg (15.2%)	79 %	6.5
Grain	Cara Blonde - Castle Malting	0.1 kg (3%)	78 %	20
Grain	Cara Gold Castlemalting	0.1 kg (3%)	78 %	120
Grain	Oats, Flaked	0.1 kg (3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	27 g	60 min	7.5 %
Boil	Amarillo	26 g	20 min	7.5 %
Boil	Amarillo	51 g	15 min	7.5 %
Dry Hop	Amarillo	36 g	5 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum	5 g	Mash	---
Fining	Irish Moss	2.5 g	Boil	15 min